

The Dustbane Way

Cleaning a Commercial Kitchen



Cleaning a commercial kitchen starts with a simple program. Ask us about a custom program that will meet your individual needs. Here is our baseline recommendation.



Stovetop and Grout Cleaner: Polar

A multipurpose cleaner that powerfully removes dirt and stains from a multitude of surfaces. Its non-acidic formula eliminates the risk of damage to sensitive materials. UL ECOLOGO® Certified.

- Available in 1 L & 4 L.

1



Cleaner/Degreaser: Emerald

Helps to remove stains and other sticky substances that render a dirty look to a kitchen. Emerald's powerful formula effectively cuts through grease, oil and heavily soiled surfaces. UL ECOLOGO® Certified.

- Dilute in cold water at a rate of 1:128.
- Available in 750 mL (RTU), 4 L & 20 L.

4



Dish Soap: Vayselle

Vayselle's formula is tough on grease and fat and leaves dishes sparkling clean while being mild on hands. UL ECOLOGO® Certified.

- Available in 4 L & 20 L (RTU).

2



Fryer and Hot Plate Cleaner: Fryer & Griddle

Ensure your fryers and hot plate are performing at their best. Fryer & Griddle quickly penetrates and emulsifies baked on grease, oil and carbon on metal surfaces.

- Dilute according to application.
- Available in 5 L.

5



Disinfectant & Sanitizer: Quatromyicide II

Whether you are looking to kill germs on surfaces and objects or sanitizing your dishes, Quatromyicide II offers the performance of a neutral quat that destroys a wide range of bacteria, fungicide and viruses without the harsh smell of chemicals.

- Dilute in cold water at a rate of 1:250 for disinfection.
- Dilute in cold water at a rate of 1:500 for sanitizing.

3



Floor Cleaner: Bio-Bac II

Cleans off that tough grease while removing any food smell. Breaks through grease quickly to provide a safe surface. No more slipping on greasy floors. UL ECOLOGO® Certified.

- Dilute in cold water at a rate of 1:20.
- Available in 4 L.